

# Duck skewers, sautéed fingerling potatoes, greens |

Recipe for 4 servings



## Description

Cubes of duck breast on a skewer, pan-seared and flavoured with a mixture of chopped garlic and parsley and served with small slices of fingerling potatoes fried in duck fat.

## Note

In order to prepare this recipe in 30 minutes, use pre-cooked potatoes. If you have to make several skewers for your guests, pan-sear them only on two sides and finish cooking in the oven a few minutes at 400°F.

## Ingredients

### For the fingerling potatoes

- 500 Gr Fingerling potatoes
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 60 Ml Duck fat
- Butter
- Salt and pepper

### For the sauce

- 150 Ml Veal demi-glace
- 30 Ml Grainy mustard
- 50 Ml Cream 35%
- Butter
- Salt and pepper

### For the duck skewers

- 600 Gr Duck magret
- 0.25 Bunch(es) Parsley
- 2 Clove(s) Garlic
- Butter
- Salt and pepper

### Salad (optional)

- 4 Handful(s) Salad mix
- 1 Tsp Grainy mustard
- 3 Tsp Balsamic vinegar
- 4 Tbsp Olive oil
- 1 Zest Lemon
- Butter
- Salt and pepper

## Preparation

- Preparation time **30 mins**

## General preparation

Slice fingerling potatoes to a thickness of 0.5 cm, then rinse thoroughly with cold water. Chop the parsley leaves. Chop the garlic finely. Chop thyme leaves finely.

## Fingerling potatoes preparation

Place fingerling potatoes in a saucepan, cover with cold water and add a few pinches of salt. Cook for about 10 minutes starting when it boils and check for doneness with a knife. Then drain the potatoes. In a skillet over high heat, add a little duck fat and add in the potatoes. Let them fry for 5 min. When colored, add a knob of butter, garlic and thyme and cook for about 2 minutes. Season with salt and pepper and keep warm.

## Duck skewers preparation

Trim the duck fat excess on the magrets and cut them into 2cm cubes. Skewer the cubes on bamboo skewers. In a skillet, brown the duck skewers for 1-2 minutes on each side. Then add a knob of butter and when it is foamy, pour over the skewers. When cooked, add parsley and remaining garlic and season with salt and pepper.

## For the sauce

In a sauce pan warm the veal stock for a few minutes, add the mustard and the cream, cook it for 4 to 5 minutes until you get a nice consistency.

## To serve

Arrange the potatoes on your plate and place the duck skewer pointing up. Put the sauce all around and finish the decoration with a fresh herb.

**Bon appétit!**